




# What? It turned into a pajama party.



standuponit

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2011-03-20 20:07:00

MOOD: 😊 full

MUSIC: Calexico - Smash



([https://www.livejournal.com/away?  
to=http%3A/www.flickr.com/photos/45206927%40N06/5544422579/](https://www.livejournal.com/away?to=http%3A/www.flickr.com/photos/45206927%40N06/5544422579/)),



([https://www.livejournal.com/away?  
to=http%3A//www.flickr.com/photos/45206927%40N06/5544999156/](https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/5544999156/)).

Black rice risotto with green peas and trumpet mushrooms,  
topped with goat cheese; tilapia in lemon and grapeseed oil,  
mango salsa on a bed of spring greens.

EAT ALL THE THINGS.

TAGS: [wonder woman's fault](#)



Yum.  
Apples, maple  
syrup, and  
cheddar and goat

Behold the power of NOM.  
I love the fact that the stand  
mixer makes deciding to throw  
together cinnamon rolls to rise

In case of emergency break  
eggs  
Biscuits are best eaten fresh. And  
by "fresh," I mean, grabbed off  
the baking sheet when the oven


16 comments



[beccastareyes](#)  
[March 21 2011, 00:09:52 UTC](#)   [COLLAPSE](#)

Clearly we all need to head over there for dinner.




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[March 21 2011, 12:35:24 UTC](#) [COLLAPSE](#)

Sorry, no food here anymore.




 [inaurolillium](#)

[March 21 2011, 00:14:44 UTC](#) [COLLAPSE](#)

Nice work!




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[March 21 2011, 00:19:48 UTC](#) [COLLAPSE](#)

I have two women in my kitchen doing dishes in their pajamas.

Clearly I am on to something here.



 [inaurolillium](#)

[March 21 2011, 00:22:38 UTC](#) [COLLAPSE](#)


Very nice work, indeed!



 [barsukthom](#)

[March 21 2011, 00:43:26 UTC](#) [COLLAPSE](#)


Mein GOTT, man! This power... if we could only harness it!

 [eljefe](#)

[March 21 2011, 05:59:08 UTC](#) [COLLAPSE](#)

No! It's too dangerous for all mankind!



 [standuponit](#)

[March 21 2011, 12:35:03 UTC](#) [COLLAPSE](#)

Mwahahahahahahaha! They laughed me out of the academy!

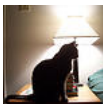


 [barsukthom](#)

[March 21 2011, 14:47:05 UTC](#) [COLLAPSE](#)

But who is laughing NOW?!?!

Um. You are, yes.




 [txanne](#)

[March 21 2011, 00:27:49 UTC](#) [COLLAPSE](#)

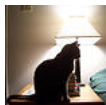
Preeeeetty.



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[March 21 2011, 12:34:00 UTC](#)   [COLLAPSE](#)

It's still chewier than white rice risotto, but perfectly acceptable. I need to try to track down the black arborio. I would declare that legal on under Improved Refueling Protocols.



 [txanne](#)

[March 21 2011, 12:40:59 UTC](#)   [COLLAPSE](#)

(I like my rice slightly chewy.) Arborio comes in black?!



 [batwrangler](#)

[March 21 2011, 00:53:32 UTC](#)   [COLLAPSE](#)

I want both the yummy food and the snuggly bathrobe!



 [batwrangler](#)

[March 21 2011, 00:53:52 UTC](#)   [COLLAPSE](#)

Ps. I bet the company is fantastic, too.



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[March 21 2011, 12:34:44 UTC](#)   [COLLAPSE](#)

Bathrobes are the new black.

 [nebula99](#)

[March 21 2011, 20:46:31 UTC](#)   [COLLAPSE](#)

Ooh, that looks gorgeous. Do you have a recipe for the black rice risotto?

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